



# Herby Beyond Meat® Patties

with Creamy Mash and Leek Gravy

FAMILY

30 Minutes



Beyond Meat®



Vegetable Broth Concentrate



Leek, sliced



Thyme



Russet Potato



Green Peas



All-Purpose Flour

HELLO BEYOND MEAT

Not your every day Veggie Burger!

# Start Strong

Before starting, wash and dry all produce.

## Bust Out

Large Non-Stick Pan, Measuring Cups, Potato Masher, Peeler, Strainer, Spatula, Whisk, Measuring Spoons, Large Pot

## Ingredients

	4 Person
Beyond Meat®	4
Vegetable Broth Concentrate	4
Leek, sliced	113 g
Thyme	7 g
Russet Potato	920 g
Green Peas	227 g
All-Purpose Flour	2 tbsp
Unsalted Butter*	5 tbsp
Oil*	
Salt and Pepper*	

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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### 1. COOK POTATOES

Peel, then cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. Cover and bring to a boil over high heat. Once boiling, reduce the heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



### 2. PREP

While **potatoes** cook, strip **2 tbsp thyme** from the stems. Halve **Beyond Meat® patties**, then roll each half into a ball. (**NOTE:** You should have 8 balls.) Season with **salt** and **pepper**.



### 3. COOK BEYOND MEAT®

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **Beyond Meat® balls**. Using the back of a spatula, flatten the **balls** to ½-inch thick. Cook, until golden-brown, 3-4 min per side.\*\* Transfer to a plate and cover to keep warm.



### 4. MAKE GRAVY

Add **2 tbsp butter** to the same pan, then **thyme** and **leeks**. Cook, stirring often, until softened, 1-2 min. Sprinkle over the **flour**. Cook, stirring often, until **leeks** are coated, 1-2 min. Whisk in **3 cups water** and **broth concentrates**. Cook, stirring often, until slightly thickened, 3-4 min. Add **peas** and stir until warmed through, 1 min. Remove pan from heat.



### 5. FINISH POTATOES

When **potatoes** are tender, reserve **¼ cup potato water**, then drain. Return **potatoes** to the same pot. Add **3 tbsp butter** and **reserved potato water**. Using a masher, mash together until creamy. Season with **salt** and **pepper**.



### 6. FINISH AND SERVE

Divide **mashed potatoes** and **Beyond Meat® patties** between plates. Pour all over **leek gravy**.

## Dinner Solved!